

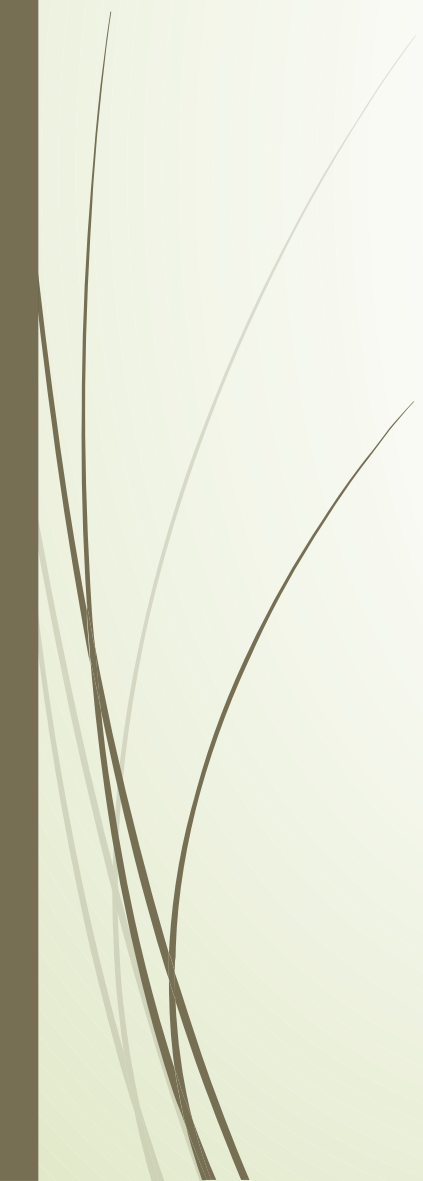
ISO 22000 Certification

Food Safety Management System (FSMS)

By Qualitcert

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Agenda

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- Several thin, curved, light-colored lines on the left side of the slide, resembling stylized grass or abstract brushstrokes.
- ▮ What is ISO 22000?
 - ▮ Importance of ISO 22000 Certification
 - ▮ Key Requirements
 - ▮ Benefits of Implementation
 - ▮ Certification Process
 - ▮ Case Examples
 - ▮ Challenges & Best Practices
 - ▮ Summary & Q&A



What is ISO 22000?



- ▮ • ISO 22000:2018 is the international standard for Food Safety Management Systems (FSMS)
- ▮ • It integrates HACCP principles and ISO management frameworks
- ▮ • Ensures food safety across the entire supply chain
- ▮ • Applicable to all food industry organizations

Importance of ISO 22000 Certification

- ▢ • Ensures safe and high-quality food production
- ▢ • Enhances compliance with global food safety regulations
- ▢ • Builds customer confidence and market trust
- ▢ • Prevents food contamination and reduces risk
- ▢ • Increases competitiveness in international markets

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Key Requirements of ISO 22000:2018

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- • Establish a food safety policy and objectives
 - • Conduct hazard analysis and determine control measures
 - • Develop prerequisite programs (PRPs)
 - • Implement HACCP plans
 - • Monitor, verify, and improve food safety performance



Benefits of ISO 22000 Certification

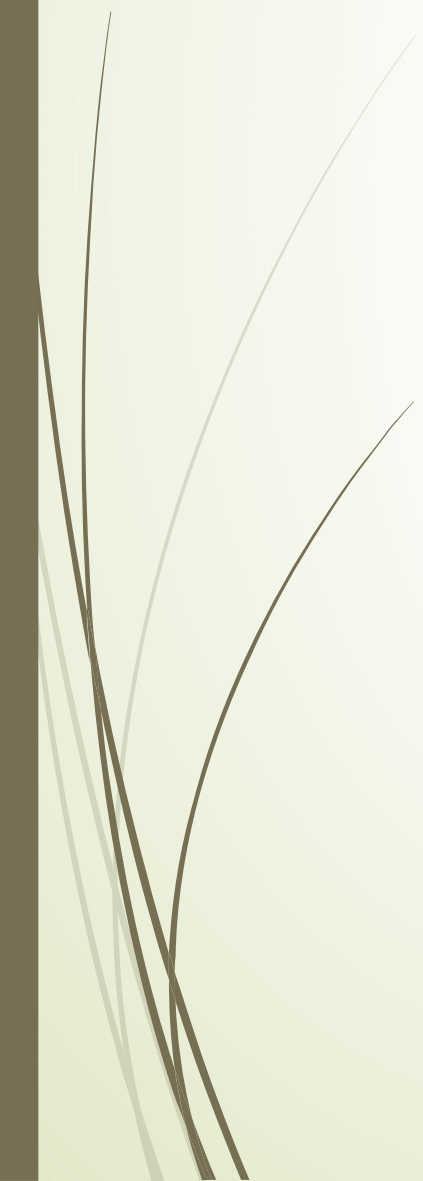
- ▮ • Improves food safety and reduces contamination risks
- ▮ • Enhances operational efficiency and traceability
- ▮ • Increases customer satisfaction and loyalty
- ▮ • Ensures compliance with regulatory requirements
- ▮ • Reduces waste, recalls, and operational costs

Certification Process by Qualitcert

- • Gap analysis and system review
- • Documentation and FSMS implementation
- • Employee training and awareness
- • Internal audits and corrective actions
- • External certification audit by accredited body
- • Continuous improvement and surveillance audits

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Case Examples

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- ▮ • Food manufacturers achieving ISO 22000 for export compliance
 - ▮ • Restaurants improving food hygiene and customer satisfaction
 - ▮ • Dairy, bakery, and beverage industries ensuring quality and safety

Challenges & Best Practices

▮ Challenges:

- ▮ • Maintaining consistent hygiene standards
- ▮ • Supply chain coordination and risk management
- ▮ • Continuous monitoring and staff training

▮ Best Practices:

- ▮ • Top management involvement
- ▮ • Regular training and internal audits
- ▮ • Partnering with experts like Qualitcert for smooth certification

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Summary

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- Several thin, curved, light brown lines on the left side of the slide, resembling stylized grass or reeds.
- ▮ • ISO 22000 ensures global food safety and compliance
 - ▮ • Improves operational efficiency and brand trust
 - ▮ • Qualitcert offers expert consulting and certification support
 - ▮ • Build a safe, sustainable, and competitive food business with Qualitcert

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Thank You

For more details,

Certification link: [ISO 22000 in Bahrain](#)

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